

espiègle

Sparkling White – Chenin – Vin de France



Grape Variety	Chenin
Growing Method	Organic viticulture
	The Chenin grapes are sourced from two distinct terroirs: one from the south and one from the north.
Vinification	Vinified at Domaine Sérol using the ancestral method . Direct pressing. Alcoholic fermentation begins in tank at low temperature with indigenous yeasts. Bottled without the addition of dosage liqueur. Fermentation continues in the bottle, still with indigenous yeasts. The wines are then stabilized using the transfer method. Alcohol content: 12 % ABV.
Bottling	Lightweight glass bottle (775 g) Crown cap closure Available in 75 cl / 150 cl
Certification	Organic wine certified by FR-Bio-01-Ecocert Agriculture France
Service	Serve at 8 °C. Can be cellared for up to 2 years.